

Mary Wise

menu and shopping guide



PLANNING TO barbecue a turkey for the Labor Day weekend? Serve it oriental style, along with vegetable sukiyaki, steamed rice, sesame bread sticks and chilled Mandarin oranges with almond cookies for dessert.

Try Barbecued Turkey

Poultry was a familiar feast-day food in ancient China, so it is no wonder that ingenious oriental cooks have taken the California turkey and produced wondrous dishes.

Turkeys now come in a wider range of sizes than ever before and in a variety of forms — whole, halves or quarters, parts and the boneless turkey roll.

SPIT BARBECUED TURKEY

If turkey is frozen, thaw; rinse and pat dry. Ignite charcoal at back of firebox; when coals are ready, knock off the gray ash. Brush inside of the bird with basting sauce.

Insert pit rod on front of tail, run diagonally through bird and come out at breast bone. Tighten split forks. Roll rod on palms of hands to check balance. Tie securely. Insert thermometer into thickest part of thigh.

Place a drip pan, made of heavy duty aluminum foil, in front of coals. Attach spit. Brush turkey with basting sauce or salad oil. Baste occasionally, adding drippings from foil pan to basting mixture, while barbecuing. Add charcoal as needed to maintain cooking heat.

Turkey is done when thermometer registers 185 degrees or when thickest part of drumstick feels soft.

WIN \$20; ENTER COOKY RECIPE IN NEW CONTEST

With vacations almost over, there will be a return soon to the fall routine of lunchbox treats and teatime snacks.

And so the subject for the current Mary Wise Recipe of the Month contest is "My Favorite Cookie Recipe."

Be sure to send in your best cookie recipe for this contest. Winner will receive a \$20 grocery order at any store advertising in this newspaper.

Send your entry to Mary Wise, care of this newspaper. All entries must be postmarked no later than Sept. 11, and all become the property of the paper. Recipes of runners-up will also be published, as space permits.

Anyone may enter except employees of the paper. And one entry per envelope, please.

ORIENTAL BASTING SAUCE

- 1 cup sauterne wine
- ¼ cup soy sauce
- ¼ cup salad oil
- 1 clove garlic, minced
- 3 tbs. fresh lemon juice
- 2 tbs. brown sugar
- 1 tbs. chopped preserved ginger or fresh ginger root

Combine all ingredients and use as basting sauce for turkey.

Armed Forces



MICHAEL C. YOUNG
Airman Michael C. Young, son of Mr. and Mrs. Carl W. Young of 3628 W. 171st St., has been selected for training as a radar operator at Keesler AFB, Miss. Airman Young, a North High School graduate, attended El Camino College before entering the Air Force.



JAMES D. PRENTISS
Airman James D. Prentiss has been assigned to Chanute AFB, Ill., for training as an aircraft maintenance specialist. The airman, son of Mrs. Doris E. Prentiss of 13716 S. Berendo St., Gardena, recently completed basic training at Lackland AFB, Texas. His father lives in Portland, Ore.



BARRY G. SHIVERS
Airman Barry G. Shivers has been selected for technical training as an Air Force medical specialist at Sheppard AFB, Texas. The airman, son of Mrs. Albert L. Drucker of 1554 Budlong Place, Gardena, is a graduate of South High School. He attended El Camino College.

TASTY CHICKEN BARBECUE IS RECIPE WINNER

Mrs. Dwayne Tillman has won the current Mary Wise Recipe of the Month contest for her entry in the "My Favorite Outdoor Cookery" recipe contest.

Mrs. Tillman's recipe is called Hawaiian Barbecue Chicken. The winner will receive a \$20 grocery order from any market advertising in this paper.

HAWAIIAN BARBECUE CHICKEN

- 1 3-lb. chicken, cut in serving pieces
- ½ cup soy sauce
- 1 tsp. ground ginger
- 2 tbs. brown sugar
- 2 tbs. salad oil
- ¼ cup pineapple juice
- Garlic sauce
- Juice of 1 lemon

Steam cut-up chicken in covered fry pan with small amount of water over low heat for 20 to 25 minutes. Remove from pan and place warm chicken in marinade made from above ingredients. Marinate for at least two hours before broiling over charcoal brazier. Baste frequently with marinade, allowing about 15 minutes cooking time. Place grill about 6 inches above briquets.

LOS ANGELES WE 7-1580
COMPTON... 633-8111 SANTA ANA... 547-5895
HAWTHORNE 678-0476 VAN NUYS... 989-1580
GLENDALE... 248-2561 EL MONTE... 442-7620

Bridgford Bread

Still about 19¢ per Loaf

Really Good! Frozen, Ready-To-Bake
AVAILABLE WHEREVER FROZEN FOODS ARE SOLD

Burglars Get \$600 In Shoes

Some \$600 worth of boys shoes were taken from a downtown Torrance shoe store Monday afternoon.

The burglars, who slipped through the back door of the store, located at 1333 El Prado Ave., got away after owner Lorenzo F. Gigliotti, 51, tried to halt them.

Gigliotti told police he went to the back room about 5 p.m. after waiting on a customer and saw one burglar taking shoes off a shelf and putting them in a large box. The second man was carrying a box already filled with shoes outside the store, he said.

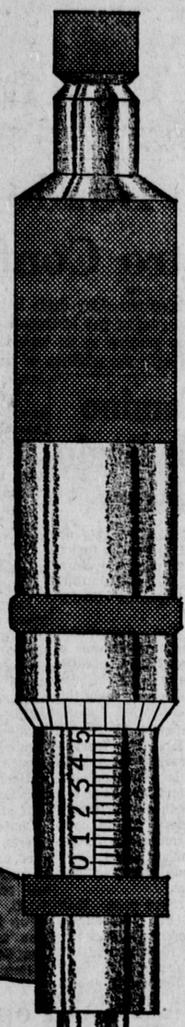
He told officers he grabbed the man nearest him. As the burglar tried to get away, both men fell to the floor. Gigliotti said he struck his head and was stunned for a moment.

When he got up, he said, both burglars were running down an adjoining alley carrying one large carton full of shoes.

The shoes, all for boys, were sizes 3 to 12½, he added.

TO PAY DIVIDEND
The board of directors of Northrop Corp. has declared a quarterly dividend of 25 cents per share, payable Sept. 17 to shareholders of record Sept. 2.

GAUGE OF VALUE



EVER WONDER
Why So Many Business and Local Residents Advertise in the

Press-Herald

and

Press-Journal Harbor Mail

- ? -

RESULTS!

- Unparalleled Saturation Coverage...
- Unduplicated Readership Acceptance...

ADVERTISE WHERE THE BLUE CHIP ADVERTISERS ARE... GET VALUE RECEIVED FOR EVERY "AD" DOLLAR SPENT!

JUST CALL DA 5-6060 OR TE 4-4581